10627320 LIST

PLUS Search Results for S/N 10627320, Searched May 13, 2004

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system for U.S. Patents from 1971 to the present. PLUS is a query-by-example search system which produces a list of patents that a re

most closely related linguistically to the application searched. This search was prepared by the staff of the Scientific and Technical Information Center, SIRA.

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5958108
4350713
4354317
4364961
4366179
4842709
4880656
5401481
5474858
5632802
5766423
5824135
6054074

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Most Frequently Occurring Classifications of Patents Returned From A Search of 10627320 on May 13, 2004

2 95/24 2 203/12 2 426/31 2 435/188 Cross-Reference Classifications 3 426/54 3 426/61 3 426/623 3 426/630 3 426/807 2 34/218 2 55/417 2 95/126 2 95/192 2 95/193 2 95/208 2 95/209 2 95/260 2 95/266 2 95/272 2 96/165 2 96/189 2 96/193 2 96/406 96/409 2 2 202/158 2 203/99 2 426/335 2 426/49 2 426/549 2 426/657 2 435/183 2 435/200 2 435/41 Combined Classifications 4 426/623 3 426/31 3 426/54 3 426/61 3 426/630

3 426/807

Original Classifications

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2 34/218 2 55/417 2 95/126 2 95/192 2 95/193 2 95/208 2 95/209 2 95/24 2 2 2 95/260 95/266 95/272 2 96/165 2 96/189 2 96/193 2 96/406 2 96/409 202/158 203/12 203/99 252/385 426/321 426/335 426/49 426/549 426/657

426/92 435/183

435/188 435/200 435/41

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10627320_CLSTITLES

Titles of Most Frequently Occurring Classifications of Patents Returne

From A Search of 10627320 on May 13, 2004

4	426/623				
	Class	426	: FOOD OR EDIBLE MATERIAL: PROCESSES,		
	426/531		COMPOSITIONS, AND PRODUCTS PRODUCTS PER SE, OR PROCESSES OF PREPARING OR		
	120,001		TREATING COMPOSITIONS INVOLVING CHEMICAL		
REA	CTION BY				
т О	R PERMANENT		ADDITION, COMBINING DIVERSE FOOD MATERIA		
ш, О	N FERMANDNI		ADDITIVE		
	426/615		.Plant material is basic ingredient other than		
	426/618		<pre>extract, starch or proteinCereal material is basic ingredient</pre>		
	426/623		Animal food		
_					
3	426/31		OR, 1 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES,		
	CIUSS	420	COMPOSITIONS, AND PRODUCTS		
	426/7		FERMENTATION PROCESSES		
	426/18 426/31		<pre>.Of farinaceous cereal or cereal materialOf bran, husk, or by-product, e.g.,</pre>		
	420/31		distillers residue, etc.		
	105/51				
3	426/54		OR, 3 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES,		
	CIUSS	420	COMPOSITIONS, AND PRODUCTS		
	426/7		FERMENTATION PROCESSES		
	426/49 426/54		<pre>.Of plant or plant derived materialPreparation of animal feed</pre>		
	420/54		Freparation of animal feed		
3	426/61				
	Class	426	: FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS		
	426/61		DORMANT FERMENT CONTAINING PRODUCT, OR LIVE		
	ATIM TAG		MICROORGANISM CONTAINING PRODUCT OR ONGOING		
FERI	MENTING		PRODUCT, PROCESS OF PREPARATION OR TREATMEN		
T TH	EREOF		TROBOOT, TROODED OF TREETHER		
3	426/630	(0	OR, 3 XR)		
-			: FOOD OR EDIBLE MATERIAL: PROCESSES,		
	406/501		COMPOSITIONS, AND PRODUCTS		
	426/531		PRODUCTS PER SE, OR PROCESSES OF PREPARING OR		

TREATING COMPOSITIONS INVOLVING CHEMICAL

			10627320_CLSTITLES
	TION BY		ADDITION, COMBINING DIVERSE FOOD MATERIA
L, OR	PERMANENT 426/615		ADDITIVE .Plant material is basic ingredient other than extract, starch or protein
	426/629 426/630		Animal feed
3 4		426	: FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS
	426/807 POULTRY OR RUMINANT FEED		POULTRY OR RUMINANT FEED
2	34/218 Class		OR, 2 XR) : DRYING AND GAS OR VAPOR CONTACT WITH SOLIDS
			APPARATUS .Houses, kilns, and containersWith gas or vapor circulation for contact with treated material
2	Class 55/410	055	: GAS SEPARATION WITH SEPARATED GAS OUTFLOW CONTROL (E.G., APERTURED CONDUIT)
	55/417		.Valve
2		095	: GAS SEPARATION: PROCESSES SOLID SORPTION
,	95/117 95/121 95/126		<pre>vapor, mist, etc.)Water sorbedAnd regeneration of solid sorbentBy heating</pre>
2	95/192 Class 95/149		OR, 2 XR) : GAS SEPARATION: PROCESSES LIQUID CONTACTING (E.G., SORPTION, SCRUBBING, ETC.)
	95/187		.And recycle or reuse of contact liquid for

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etc.)

95/188

95/192

further contact

.. After separation of liquid from contact

... By reduction of pressure (e.g., flashing,

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2		(0 OR, 2 XR) 095 : GAS SEPARATION: PROCESSES LIQUID CONTACTING (E.G., SORPTION, SCRUBBING, ETC.) And recycle or reuse of contact liquid for further contact After separation of liquid from contact liquidBy heating (e.g., fractional distillation, etc.)
2		(0 OR, 2 XR) 095 : GAS SEPARATION: PROCESSES LIQUID CONTACTING (E.G., SORPTION, SCRUBBING, ETC.) .And separation of liquid from contact liquidBy reduction of pressure (e.g., flashing, etc.)
2		(0 OR, 2 XR) 095 : GAS SEPARATION: PROCESSES LIQUID CONTACTING (E.G., SORPTION, SCRUBBING, ETC.) .And separation of liquid from contact liquidBy heating (e.g., fractional distillation, etc.)
2	95/24 Class 95/1 95/24	(2 OR, 0 XR) 095: GAS SEPARATION: PROCESSES WITH CONTROL RESPONSIVE TO SENSED CONDITION .Liquid level sensed
2		(0 OR, 2 XR) 095 : GAS SEPARATION: PROCESSES DEGASIFICATION OF LIQUID .By liquid flow modifying or mechanical agitating
2	95/266 Class 95/241 95/266	(0 OR, 2 XR) 095: GAS SEPARATION: PROCESSES DEGASIFICATION OF LIQUID .By reduction of pressure (e.g., flashing, etc.)
2	95/272	(0 OR, 2 XR)

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	Class 95/267 95/272		10627320_CLSTITLES : GAS SEPARATION: PROCESSES DEFLECTING .Tortuous flow path
2	96/165 Class 96/155 96/156 96/157 96/158	096	: GAS SEPARATION: APPARATUS DEGASIFYING MEANS FOR LIQUID .With control means responsive to sensed conditionWith liquid level sensing means
2		096	: GAS SEPARATION: APPARATUS DEGASIFYING MEANS FOR LIQUID
2	Class	096	: GAS SEPARATION: APPARATUS DEGASIFYING MEANS FOR LIQUID
2	•	096	OR, 2 XR) : GAS SEPARATION: APPARATUS WITH CONTROL MEANS RESPONSIVE TO SENSED CONDITION FOR CONTROL OF GAS FLOW OR NON
GASEO	US CONSTITUE	NT	
	96/399 96/405 96/406		DISCHARGE .Gas cutoff or diversionBy response to accumulated separated liquids or solidsBy float
2	96/409 Class 96/397	096	OR, 2 XR) : GAS SEPARATION: APPARATUS WITH CONTROL MEANS RESPONSIVE TO SENSED CONDITION FOR CONTROL OF GAS FLOW OR NONG
ASEOUS CONSTITUENT			
	96/408		DISCHARGE .Regulation of separated constituent discharge
	96/409		By liquid accumulation responsive float

	2	202/81 202/82		10627320_CLSTITLES OR, 2 XR) : DISTILLATION: APPARATUS APPARATUS .SystemsSeparatoryColumn
	2	203/12 Class 203/12	203	OR, 0 XR) : DISTILLATION: PROCESSES, SEPARATORY DISTILLING TO SEPARATE OR REMOVE ONLY WATER
	2		203	OR, 2 XR) : DISTILLATION: PROCESSES, SEPARATORY MISCELLANEOUS SEPARATORY
	2	252/380	252	OR, 1 XR) : COMPOSITIONS PRESERVATIVE AGENTS .Anti-caking, separative or protective coating
S		252/385		or zonesInorganic compound or element containing
	2	426/321 Class		OR, 1 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS
т	7) CI	426/321 ENT OTHER		INHIBITING CHEMICAL OR PHYSICAL CHANGE OF FOOD BY CONTACT WITH A CHANGE INHIBITING CHEMICA
	AGI	ENI OINEK		THAN AN ANTIOXYGEN AGENT
	2	426/335 Class		OR, 2 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS
		426/321		
ΑI	` A(GENT OTHER		
		426/335		THAN AN ANTIOXYGEN AGENT Biocidal or disinfecting chemical agent
	2	426/49 Class		OR, 2 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS
		426/7 426/49		FERMENTATION PROCESSES Of plant or plant derived material
	2	426/549 Class		OR, 2 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES,

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COMPOSITIONS, AND PRODUCTS

426/531 PRODUCTS PER SE, OR PROCESSES OF PREPARING OR TREATING COMPOSITIONS INVOLVING CHEMICAL R

EACTION BY

ADDITION, COMBINING DIVERSE FOOD MATERIAL,

OR PERMANENT

ADDITIVE

426/549 .Basic ingredient is starch based batter, doug

h

product, etc.

2 426/657 (0 OR, 2 XR)

Class 426: FOOD OR EDIBLE MATERIAL: PROCESSES,

COMPOSITIONS, AND PRODUCTS

426/531 PRODUCTS PER SE, OR PROCESSES OF PREPARING OR

TREATING COMPOSITIONS INVOLVING CHEMICAL

REACTION BY

ADDITION, COMBINING DIVERSE FOOD MATERIAL

, OR PERMANENT

ADDITIVE

426/656 .Protein, amino acid, or yeast containing

426/657 ...From animal

2 426/92 (1 OR, 1 XR)

Class 426: FOOD OR EDIBLE MATERIAL: PROCESSES,

COMPOSITIONS, AND PRODUCTS

426/89 SURFACE COATED, FLUID ENCAPSULATED, LAMINATED

SOLID COMPOSITE OF SELF SUSTAINING DISSIMI

LAR EDIBLE

MATERIAL

426/92 .Animal meat derived component

2 435/183 (0 OR, 2 XR)

Class 435: CHEMISTRY: MOLECULAR BIOLOGY AND MICROBIOLOGY

435/183 ENZYME (E.G., LIGASES (6.), ETC.), PROENZYME; COMPOSITIONS THEREOF; PROCESS FOR PREPARING

, ACTIVATING,

INHIBITING, SEPARATING, OR PURIFYING ENZYME

S

2 435/188 (2 OR, 0 XR)

Class 435 : CHEMISTRY: MOLECULAR BIOLOGY AND MICROBIOLOGY

435/183 ENZYME (E.G., LIGASES (6.), ETC.), PROENZYME;
COMPOSITIONS THEREOF; PROCESS FOR PREPARIN

G, ACTIVATING,

INHIBITING, SEPARATING, OR PURIFYING ENZYM

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ES

435/188 .Stablizing an enzyme by forming a mixture, an

adduct or a composition, or formation of an

adduct or

enzyme conjugate

2 435/200 (0 OR, 2 XR)

Class 435: CHEMISTRY: MOLECULAR BIOLOGY AND MICROBIOLOGY

435/183 ENZYME (E.G., LIGASES (6.), ETC.), PROENZYME; COMPOSITIONS THEREOF; PROCESS FOR PREPARI

NG, ACTIVATING,

INHIBITING, SEPARATING, OR PURIFYING ENZY

MES

435/195 .Hydrolase (3.)

435/200 ..Acting on glycosyl compound (3.2)

2 435/41 (0 OR, 2 XR)

Class 435: CHEMISTRY: MOLECULAR BIOLOGY AND MICROBIOLOGY

435/41 MICRO-ORGANISM, TISSUE CELL CULTURE OR ENZYME

USING PROCESS TO SYNTHESIZE A DESIRED CHEMI

CAL COMPOUND OR

COMPOSITION